

Blackened Red Snapper



Ingredients

- 1 pound unsalted butter
- 1/2 cup fresh lemon juice
- 2 tablespoons dried thyme
- 2 tablespoons dried basil
- 1 1/2 tablespoons coarsely ground black pepper
- 2 teaspoons dried crushed red pepper
- 1 teaspoon kosher salt
- 6 (8-ounce) red snapper fillets, skinned
- Garnishes: chopped fresh parsley, lemon wedges

Preparation

- Melt butter in medium saucepan over low heat. Stir in lemon juice through kosher salt. Cook over low heat for 10 minutes; pour into shallow dish.
- Dip fillets into butter mixture, coating thoroughly. Place fillets on platter; cover and chill at least 1 hour. Set aside remaining butter mixture.
- Heat a large cast-iron skillet over high heat until a drop of water sizzles in the pan. Add 2 fillets, and cook 2 minutes on each side or until fish flakes with a fork. Keep cooked fillets warm. Repeat procedure with remaining fillets.
- Reduce heat; add remaining butter mixture to skillet, and stir well. Drizzle butter mixture over each serving. Sprinkle with parsley and serve with lemon wedges.